Q. 1 The Food Safety (General Food Hygiene) Regulations 1995 require food businesses to undertake a 'hazard analysis' as part of the management of food safety.

a) Describe the general concept of hazard analysis. (5 marks)

b) Outline the advantages to a food business of carrying out a hazard analysis exercise. (5 marks)

c) Briefly outline the steps involved in a hazard analysis exercise for a food business, explaining with examples how the depth and detail of the exercise depends upon the nature of the business involved. (15 marks)

Q. 2 You are the hygiene manager of a food factory, manufacturing a variety of cook-chill products for several supermarket chains. You are contacted by the Environmental Health Officer who explains that your factory may be implicated in a food poisoning outbreak, and that an urgent visit is necessary.

a) What further information would you need to be able to commence your own investigation? (5 marks)

b) How will you prepare for the visit of the EHO? (8 marks)

c) Describe how you will help to ensure that the investigation proceeds smoothly, and that any faults, errors or necessary improvements are dealt with by your company as effectively as possible. (12 marks)

Q. 3 Standards of personal hygiene for food handlers are a crucial part of any food hygiene policy.

a) Write an outline of a leaflet for food handlers which explains the requirements or standards you would expect under three headings: personal health, standards of dress, and hygienic habits. (15 marks)

b) Describe how you would use your leaflet as part of a refresher training programme for food handlers who had previously had 'basic' food hygiene training. (10 marks)